

Mahi



Mahi, meaning 'our work, our craft', began in 2001, fulfilling a dream of ours. After 15 vintages it was time to do our own thing. With a strong focus on single-vineyard wines, and now backed up by a series of premium regional wines from Marlborough, the idea behind Mahi is to respect and promote the individuality of the various vineyards.

The Mahi symbol represents the strength, life and growth of the native New Zealand frond (fern), with the understanding that wine should never be rushed to bottle, respecting its ability to evolve naturally over time.



2018 Mahi Marlborough Pinot Noir

A full and rich bouquet, this wine is mouthfilling, ripe and supple with good complexity. Dark cherries and plums combine with soft tannins to give a well-rounded finish.

Winegrowing team:	Brian Bicknell, Pat Patterson, Phoebe Cathcart, our focussed growers and brilliant vintage staff
Alcohol:	12.6%
Total Acidity:	6.8 g/l
Residual Sugar:	<1 g/l
Brix at Harvest:	22.0 – 23.9
Harvest:	Handpicked
Harvest Period:	19 th – 30 th March 2018

Winemaking details

This wine comes from three vineyards throughout Marlborough, all lending different characters to the wine. The Twin Valleys portion from the cooler Fareham Road area gives us the palate structure that we require; offering finesse to the back-palate. Fruit from the Byrne vineyard this year gave some lovely delicacy, though bigger blacker fruit notes than we have seen before. The final portion came from Ward, approximately 45 kilometres south of Blenheim, providing great depth to the palate, with rich black fruit characters.

In the winery the grapes were predominantly destemmed before going to small vats for cold soaking prior to fermentation, allowing the extraction of soft tannins and colour at the juice stage rather than in the harsher alcoholic stage during and after fermentation. The grapes were then fermented solely with indigenous yeasts offering a wide variety of flavours and helping us to attain better texture.

During fermentation the skins and juice were hand-plunged on average three times per day. When finished the wine was taken straight to French barriques where it sat for 13 months. The wine was then gently racked, blended, and lightly fined with organic egg whites before bottling.

Vintage

We knew it was going to be an early vintage and the main reason seemed to be the warmer nights through January. The end of January/start of February is the time of veraison for us in Marlborough and we could see that at this stage we were about a week ahead of previous vintages, and also had low bunch numbers. Rainfall in January was also up and the vines and canopies looked amazing as we headed into veraison. Then came the rain of February, not a great concern, but rainfall at veraison often produces bigger berries, which can mean higher disease incidence. February had higher rainfall than any on record in Marlborough, due to Cyclone Gita.

March provided some respite from the wet and warm conditions. We kicked into vintage on March 19, taking our Pinot Noir for Rosé. This was our second earliest start and it was pretty well full-on for the next 19 days.



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